 dross from the molten gold, so we remove, by
repeated bolting, the fibre, embryo germ and other dross of the wheat that enters into the making of
Rainbow Flour. Were Karat marks given to flour, Rainbow
would win the verdict " 24 Karat." And it is the
only flour that would be entitled to such distinction. only flour that would be entitled to such distinction.
For in its milling, the less desirable elements are
most painstakingly removed. We utilize only the choicest portion of the
wheat berry. There is not a trace of fibre in Rainbow wheat berry. There is not a trace of fibre in Rainbow
Flour-not a trace of dirt or germ-nothing remains
but the pure starch and gluten. What bread it makes! Snow-white and flaky-
mouth-melting delight! Test some and you'll agree it's the one 24
Karat Flour. RAINBOW FLOUR




